

MOBILE FOOD ESTABLISHMENTS

Definition of: Restaurant on wheels. Must be self-contained, like a freestanding restaurant.

Requirements: No different than a restaurant.

- ✓ **Water Supply** -- Portable H₂O Tank.
 - Adequate Supply (20 gal usually adequate). From an approved source.
 - Hot & Cold under pressure – should have a H₂O pump. Hot H₂O heater – 1 to 2 gal. tank.
 - If hook-up to the water supply – backflow prevention device. Hose – easily identified, dedicated, and food grade.
 - ¾" or smaller water inlet – must be protected.
 - Water tank should be self-draining or designed so that H₂O can be removed easily.
- ✓ **Sewage** -- Holding/Retention Tank.
 - 15% larger than H₂O supply tank.
 - Self-draining/sloped to drain.
 - Outlet – 1" or larger
 - Tank contents to be disposed of in an approved waste servicing area (R.V. dump station, sewer system). NOT ON GROUND!
- ✓ **Food Temperatures** – Hot and cold holding capacity to maintain food @ required temperatures.
- ✓ **Handwashing Facilities** – Same. Location in relation to 3 vat sink.
- ✓ **Warewashing Facilities** – Same. A sink with 3 compartments preferred.
- ✓ **Outer Openings Protected** – Same. Screening, air curtains, other effective means. See 6-202.15.
- ✓ **Physical Facilities** – Same. Smooth, nonabsorbent, easily cleanable.
- ✓ **Licensing and Restrictions** – Per the Food Service and Lodging Act...
 - Operating 7 days or more in a calendar year a food service license is required.
 - Less than 7 days no license is required, but the operation still must comply with regulations and be able to provide safe food to the public.
 - See 8-102.10 Restriction of operations.